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McDonald's™ Sweet & Sour Dipping Sauce

This recipe clones one of those sauces you get with your order of McNuggets at the world's largest hamburger outlet. Now, instead of shoving a fistful of the little green packs into your backpack, you can make up a batch of your own to use as a dip for store bought nuggets, chicken fingers, fried shrimp, and tempura. Or you can even use this as a sauce for the traditional Chinese sweet and sour dish (with pineapple, bell pepper, onion, and sautéed chicken or pork.) It's a simple recipe that requires a food processor or a blender, and the sauce will keep well for some time in

the fridge.

1/4 cup peach preserves 1/4 cup apricot preserves 2 tablespoons light corn syrup 5 teaspoons white vinegar 1 1/2 teaspoons cornstarch 1/2 teaspoon soy sauce 1/2 teaspoon yellow mustard 1/4 teaspoon salt 1/8 teaspoon garlic powder 2 tablespoons water

1. Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth. 2. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the

heat and let it cool. Store sauce in a covered container in the refrigerator. Makes about 3/4 cup.